

One-Pot Creamy Garlic Parmesan Spaghetti

One-Pot Creamy Garlic Parmesan Spaghetti is comfort food at its finest. Rich, creamy, and brimming with flavor, this dish brings together the simplicity of pasta with the indulgence of a velvety garlic-Parmesan sauce. Even better, it all comes together in one pot, saving time on both cooking and cleanup.

This pasta is perfect for weeknight dinners, family gatherings, or even date nights when you want to impress without spending hours in the kitchen. With basic pantry ingredients like spaghetti, garlic, Parmesan, butter, and cream cheese, you can create a dish that feels elegant yet is incredibly easy to make.

Why One-Pot Pasta Works

Cooking pasta and sauce together in one pot isn't just about convenience. It enhances flavor and texture too. As spaghetti cooks in the starchy water, it releases starches that help thicken the sauce naturally. This means every strand of pasta absorbs flavor and is coated in silky sauce.

Unlike traditional methods where pasta is drained and added to a pre-made sauce, the one-pot method guarantees a creamier, more cohesive dish. Plus, fewer dishes to wash make it a win for busy nights.

Garlic Parmesan Spaghetti

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- Author: [Aaron recipes](#)
- Total Time: [30 minutes](#)
- Yield: [4 servings 1x](#)

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Description

A one-pot creamy garlic Parmesan spaghetti with cream cheese, butter, and fresh herbs. Comfort food made simple and elegant.

Ingredients

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- ☐ 14 ounces spaghetti
 - ☐ 4 cloves garlic, minced
 - ☐ 1/2 cup freshly grated Parmesan cheese
 - ☐ 4 ounces cream cheese, softened
 - ☐ 3 tablespoons unsalted butter
 - ☐ 1/4 cup fresh parsley or basil, chopped
 - ☐ Salt and black pepper, to taste
 - ☐ 1/2 cup reserved pasta water
 - ☐ Cook Mode Prevent your screen from going dark
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Instructions

1. Bring a pot of salted water to a boil. Cook spaghetti until al dente, 8–10 minutes. Reserve 1 cup pasta water and drain.
2. In a skillet, melt butter over medium heat. Add garlic and sauté for 1 minute until fragrant.
3. Lower heat. Stir in cream cheese and half the Parmesan until smooth.
4. Slowly add 1/2 cup pasta water, stirring until sauce becomes creamy.
5. Add spaghetti. Toss until strands are evenly coated. Add more pasta water if needed.
6. Season with salt and pepper. Top with remaining Parmesan and fresh herbs.
7. Serve hot.

Notes

Use fresh Parmesan for best melting. Add chili flakes for spice. Stir in spinach, mushrooms, or grilled chicken for variation.

- Prep Time: 10 minutes
- Cook Time: 20 minutes
- Category: Dinner

- Method: **One-Pot**
- Cuisine: **Italian-American**

Nutrition

- **Serving Size:** 1 plate
- **Calories:** 520
- **Sugar:** 3
- **Sodium:** 610
- **Fat:** 26
- **Saturated Fat:** 15
- **Unsaturated Fat:** 9
- **Trans Fat:** 0.3
- **Carbohydrates:** 55
- **Fiber:** 3
- **Protein:** 17
- **Cholesterol:** 80

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Key Ingredients and Their Roles

Every ingredient in this recipe plays a role in creating balance and flavor:

- **Spaghetti:** Provides the perfect bite when cooked al dente.
- **Garlic:** Freshly minced garlic adds aromatic depth.
- **Parmesan Cheese:** Melts beautifully for nutty, salty richness.
- **Cream Cheese:** Ensures smoothness and gives the sauce body.
- **Butter:** Adds richness and helps create a silky sauce.
- **Fresh Parsley or Basil:** Brings brightness and color.
- **Salt and Pepper:** Balances the flavors perfectly.

The combination creates a pasta that's creamy, flavorful, and satisfying without being overly heavy.

How to Make Creamy Garlic Parmesan Spaghetti

The process is straightforward and rewarding:

Step 1: Cook the Spaghetti

Bring a pot of salted water to a boil. Cook spaghetti according to package instructions until al dente, usually 8–10 minutes. Reserve one cup of pasta water before draining.

Step 2: Sauté the Garlic

In a large skillet or pot, melt butter over medium heat. Add garlic and sauté for about one minute, stirring constantly. Garlic should be fragrant but not browned.

Step 3: Build the Sauce Base

Lower the heat. Add softened cream cheese and half of the Parmesan. Stir until melted into a smooth, creamy mixture.

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Step 4: Add Pasta Water

Pour in about half a cup of reserved pasta water. Stir continuously until sauce reaches a velvety consistency.

Step 5: Toss Everything Together

Add spaghetti into the skillet. Toss thoroughly until every strand is coated with sauce. Adjust with more pasta water if needed.

Step 6: Finish with Herbs and Seasoning

Season generously with salt and pepper. Sprinkle remaining Parmesan and fresh parsley or basil. Serve hot and enjoy.

Serving Suggestions

This pasta can shine on its own, but pairing it with sides elevates the meal:

- **Garlic bread:** Crunchy bread to soak up the creamy sauce.
- **Fresh green salad:** A lemony vinaigrette balances richness.
- **Grilled vegetables:** Asparagus, broccoli, or zucchini add freshness.
- **Protein additions:** Chicken, shrimp, or salmon pair beautifully.

Variations You Can Try

One-Pot Creamy Garlic Parmesan Spaghetti is versatile and easy to adapt:

- **Spicy version:** Add red chili flakes or cayenne pepper.
- **Vegetable boost:** Toss in spinach, mushrooms, or roasted cherry tomatoes.
- **Extra cheesy:** Add mozzarella or Pecorino Romano.
- **Protein twist:** Try grilled chicken, shrimp, or even bacon.
- **Herbal variety:** Experiment with thyme, oregano, or rosemary.

For another comforting creamy pasta, check out this [Creamy French Onion Pasta](#). With caramelized onions, herbs, and Gruyere, it offers a luxurious twist on pasta night.

Tips for Success

- Use **fresh Parmesan** for better melting and flavor.
- Don't let **garlic burn**—keep heat moderate.
- Always **reserve pasta water** before draining.
- Taste sauce before adding more salt—Parmesan is naturally salty.
- Add herbs last to preserve freshness.

Storage and Reheating

Store leftovers in an airtight container in the refrigerator for up to 3 days. Reheat gently on the stovetop with a splash of milk or water to loosen the sauce. Avoid microwaving at high heat, which may cause separation.

Freezing isn't recommended because cream cheese sauces don't thaw well. This dish is best enjoyed fresh.

Frequently Asked Questions

Can I use other pasta shapes?

Yes. Penne, fettuccine, or rigatoni work well.

Can I replace cream cheese with something else?

Mascarpone or ricotta are good substitutes. Heavy cream also works, though the sauce will be thinner.

Is it possible to make this vegetarian?

Yes. The recipe is already meat-free. Pair with roasted vegetables for extra nutrition.

Can I double the recipe?

Absolutely. Just use a larger pot to toss everything evenly.

Can I make it dairy-free?

Yes. Use vegan cream cheese and nutritional yeast instead of Parmesan.

Conclusion

One-Pot Creamy Garlic Parmesan Spaghetti proves that delicious meals don't need to be complicated. With garlic, Parmesan, cream cheese, and butter, you can create a creamy pasta dish that's comforting, quick, and elegant. Perfect for busy weeknights, family dinners, or even special occasions, this recipe is versatile, customizable, and always satisfying.

Pair it with salad and bread for a complete meal, or enjoy it as is when you crave pure comfort. With one pot, minimal prep, and maximum flavor, this dish will become a favorite in your pasta rotation.